



Vespers

Amuse Bouche

Your server will provide you with details on tonight's complimentary appetiser

To Start

Irish Kilmegan cider and onion soup £8
Grilled parmesan croutons

Northern Irish chicken and ham terrine £10
Pickled mushrooms, tarragon mayonnaise

Beetroot cured Glenarm organic salmon and a smoked salmon pate £10
Root vegetable salad, thyme crackers

Buffalo mozzarella with peas £10
Broad beans, mint, lemon, and Brighter Gold rapeseed oil

Main Course

Braised Mourne lamb rump £25
Chargrilled Hispi cabbage, roasted cauliflower puree, blackberry jus

Fillet of beef £30
Celeriac and potato dauphinoise, shallot tart tartan, maple glazed carrots, port reduction

Pan fried fillet of hake £27
Grilled asparagus, confit leek, caramelised garlic sauce

Roast Chicken £25
Potato puree, sautéed spinach, pine nuts in a rich jus reduction

Wild mushrooms £20
Pickled cauliflower, crispy polenta

To Finish

Chocolate and raspberry gateau, crème anglaise £8

Armagh apple crème Brulee, cardamom shortbread £8

Maple pecan cheesecake, Glastry Farm vanilla bean ice cream £8

Cahills Porter, Fivemiletown Goats Cheese, Smoked Gubbeen and Cashel Blue Cheeses £15
Ditty's Oat Cakes & House made Apple and Cranberry Chutney



Vespers

Vespers is a sunset evening prayer service. The word is derived from the Greek ἑσπέρα ("hespera") and the Latin vesper, meaning "evening". In the "Antiphony of Bangor", a manuscript from the 6th century written at Bangor Abbey, Vespers are called *hora incensi*. This name is interesting to note as the *hora incensi* recalls the custom of burning incense and lighting candles at the beginning of the evening.

This ceremony of the lights at Vespers was very symbolic and the most solemn office of the day.

It was an occasion.

We trust that your dinner is an occasion also and an enjoyable one.

Cene Bene.